



The Tasting Post Menu

A Private Dining Experience
Week of June 16th - 22nd, 2025



IT IS A PLEASURE TO HOST YOU IN THE HISTORIC DINING ROOM @ THE KEWEENAW MOUNTAIN LODGE.
ENJOY YOUR DINNER AND THE WORLDLY CULINARY EXPERIENCE.

Chef Wi and the KML team

Prix Fixe at \$100 per person
includes 20% service charge and sales tax

APPETIZERS [Select one (1) of the appetizers below]

KML Smoked Fish Dip [American-influence]

In-house smoked white fish, with cream cheese, sour cream, green onions, lemon, and spices.
Served with house-made naan.

Vegetables Galette [French-influence]

Housemade pie dough baked open-faced with roasted vegetables, tomato sauce, and cheeses.

SALAD [American-influence]

Lettuce, bacon, walnut, and sun dried cranberries, with a house-made vinaigrette.

ENTRÉES [Select one (1) of the entrées below]

Beef Bourguignon [French-influence]

Beef braised in red wine, beef stock, onions, garlic, and mushroom. Served on butternut squash and potato puree, along with a side of sauteed green beans and garlic.

Pork Tenderloin with Fig Balsamic Sauce [Italian-influence]

Pork tenderloin medallions, pan -eared and glazed with fig-balsamic vinegar. Served on butternut squash and potato puree, along with a side of sauteed green beans and garlic.

Varietal Vegetables Platter [Lebanese-influence]

Eggplant cooked with chickpeas, onions, garlic, and tomato sauce. Stuffed cabbage with rice, tomatoes, spices, and parsley in a lemony broth. Falafel patties with condiments. All is served with house-made naan.

DESSERT

Apple Pie and Gelato [Italian-influence]

Apples cooked with brown sugar, butter, and orange peel. Served with house-made gelato.

Non-alcoholic drinks: Soda, juice, tea, and coffee included with the meal.
Alcoholic drinks: One glass of wine or one glass of beer included with the meal.

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **
